

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

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Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24. Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishm 37 Box Owner Static Owner's A Person in C Responsible	ent Addres K St. Ble ddress Charge e Person's	E-ma	mber and street, city, state, zip code) Scike 11) New Albay, 12 47157	Telephone Number 812 924 7624 552 819 2758 Purpose: Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-u No Summary C Menu Ty	/2019 19-250	
			ENTIFIED IN THE CHECKLIST AND NARRATIVE COLU	JMNS MARKED "C"	•		
	ON(S) REPÉ		FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE		ND IN THE?		
Section#	C/NC	R	Measured somps in hot well at - must empidy reheat to 135			To Be Corrected By	
Received by (name and title printed): STACIE BALE					Inspected by (name and title printed): A.). Ingram (EHS)		
Received by	(signature)	F	3.ee	Inspected by (signature):	aj cc:		

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.